

Application No. 10/078,497

5. (original) The method according to claim 1 wherein said sifting comprises sifting generally with a No. 40 sieve as defined in accordance with the ASTM (American Standard of Testing Materials) E-II specification for testing fine and coarse sieves.

6. (original) The method according to claim 1 wherein said mixing comprises mixing said flour and water in a mixer with a water flow rate of generally 250 liters per hour.

7. (original) The method according to claim 1 wherein said steam-cooking comprises steam-cooking said mini-pasta granules with a working pressure of generally 3.7 bars and a steam flow rate of generally 500 kg/hour.

8. (original) The method according to claim 2 wherein said pre-drying comprises pre-drying in an oven generally at 100°C for 6 minutes.

9. (original) The method according to claim 2 wherein said fully drying comprises fully drying said mini-pasta in an oven generally at 110°C for 25 minutes.

10. (original) The method according to claim 1 and further comprising sorting said mini-pasta into different sizes after fully drying.

11. (original) The method according to claim 1 wherein said mixing comprises mixing water with said flour to form maftul granules.

Kindly amend claim 12 as follows:

12. (currently amended) An instant mini-pasta comprising mini-pasta made by:

sifting flour;

mixing water with said flour to form non-extruded, round mini-pasta granules;

steam-cooking said mini-pasta granules under pressure to form mini-pasta; and

drying said mini-pasta.

13. (original) The instant mini-pasta according to claim 12 wherein said mini-pasta comprises maftul.